

Pork Cacciatore

Yield – 50 servings



Ingredients

1/4 cup olive oil
8 lbs. 5 oz. **ground pork**
5 large onions, cut into thin strips
6 large green bell peppers, seeded and cut into thin strips
1 Tbsp. garlic powder
4 lbs. fresh mushrooms, quartered
1/4 cup oregano
1/4 cup rosemary
1/4 cup marjoram
1/4 cup black pepper
1-1/2 gals. tomato sauce
12-1/2 lbs. linguine or spaghetti, cooked

How to Prepare

1. Heat oil pot. Add pork. Brown well on all sides. Remove pork; reserve.
2. In same pot, saute onions and green peppers, stirring often to prevent burning.
3. Add mushrooms. Saute until tender.
4. Add pork and spices. Add tomato sauce to pork and vegetables.
5. Simmer 45 minutes until pork is tender.
6. Ladle about 7 oz. meat sauce over 4 oz. cooked linguine or spaghetti.
7. Serve immediately.
8. Hold cooked product at a temperature of at least 140° F.

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----- **Nutrition Information for each serving:** -----

Calories = 629
Fat = 11.5 g
Saturated Fat = 3.2 g
Protein = 33 g

Carbohydrate = 97 g
Dietary Fiber = 5 g
Sodium = 773 mg
Cholesterol = 44 mg

Vitamin A = 126 RE
Vitamin C = 33 mg
Calcium = 62 mg
Iron = 7.0 mg

Recipe provided by the "Restaurants and Institutions" magazine. (Note: This recipe has not been standardized or tested by USDA).

Recipe Category: Entrees.
Key USDA Commodity: Pork, Ground, Frozen.
Food Group: Meats and Meat Alternates.
Fact Sheet Database: **Facts About USDA Commodities for Schools ...** For more information visit our web site at <http://www.fns.usda.gov/fdd/MENU/ADMINISTRATION/FACTS/cats.htm>.
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